



ee
TCHEN

PROSECCO ⁽¹²⁾

BOTTLE

COLLE DE PRINCIPE, FRIZZANTE - ITALY	25.80
PONTE VILLONI - ITALY	41.80

WHITE WINE ⁽¹²⁾

GLASS BOTTLE

COLLI EUGANEI FOSSILI, PINOT GRIGIO - ITALY	8.70	28.80
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The gentle combination of fruity sensations, soft aromatics and intense flavours make for this beautifully elegant wine.

REAL CAMPANIA DE VINOS, VERDEJO - SPAIN	9.70	30.80
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This refreshing white has a nose that conjures bright and tropical fruits. With its fruity palate and aromas of fennel balanced beautifully, providing a medium finish.

LES JAMELLES, CHARDONNAY - FRANCE	34.80
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This golden chardonnay is bursting with aromas of apricot, pear and green apple making it soft yet zesty to taste. The combination of walnuts along with the hint of white florals leaves a slightly buttery finish.

RABBIT ISLAND, SAUVIGNON BLANC - NEW ZEALAND	10.40	38.80
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This pure and flavoursome wine delivers a crisp gooseberry nose alongside some fresh & tropical characters. It is a bright white with a flow of natural acidity that leaves a lasting impression.

RED WINE ⁽¹²⁾

GLASS BOTTLE

MARQUES DE VERDELLANO BOBAL, TEMPRANILLO - SPAIN	8.70	28.80
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This well rounded and beautifully structured wine, has standout notes of blackberry and raspberry that are persistent through the palate providing a rich and fruity finish.

SANTA ANA, MALBEC - ARGENTINA	9.80	30.80
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This is a well-balanced wine, with intense aromas of plum and cherry. It provides a soft and fruity finish.

VINA EGUIA, RIOJA - SPAIN	32.80
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An elegant palate of ripe fruit is pleasantly presented with aromas of vanilla and coconut, brought together and framed by soft, polished tannins.

GRATI, CHIANTI DOCG - ITALY	35.80
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A classic Chianti with an opening of cherry and red fruit, woven together beautifully by subtle mineral shadings, and a delicate herbal touch.

ROSÉ ⁽¹²⁾

GLASS BOTTLE

LA CHEVALIERE, ROSÉ - FRANCE	8.70	29.80
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BEERS/CIDERS

HEINEKEN (1 - BARLEY)	330ML	€6.50	PINT	€8.10
HEINEKEN ZERO (1 - BARLEY)	330ML	€6.20		
PERONI (1 - BARLEY)	330ML	€6.70		
GUINNESS DRAUGHT (1 - BARLEY)	PINT	€6.20		
BIRRA MORETTI DRAUGHT (1 - BARLEY)	GLASS	€4.30	PINT	€7.30
STONEWELL MEDIUM DRY CIDER ⁽¹²⁾	500ML	€7.80		
STONEWELL APPLE & PASSIONFRUIT ⁽¹²⁾	330ML	€7.10		
STONEWELL APPLE & RHUBARB ⁽¹²⁾	330ML	€7.10		

SOFT DRINKS

FIOR UISGE SPARKLING WATER	250ML/750ML	€2.90	€5.40
FIOR UISGE STILL WATER	250ML/750ML	€2.90	€5.40
CLASSIC GLASS BOTTLE	330ML	€3.90	
Coke, Coke Zero, Diet Coke, Sprite, Fanta			
SAN PELLEGRINO		€3.90	
Sparkling orange + lemon drinks			

COFFEE

We pour the "Great Taste Award" winning Fixx Coffee. All our coffees are made with a double shot of espresso.

ESPRESSO	€3.20
MACCHIATO ⁽⁷⁾	€3.40
AMERICANO	€3.90
CAPPUCCINO / LATTE ⁽⁷⁾	€4.20
MOCHA ⁽⁷⁾	€4.40
FLAT WHITE ⁽⁷⁾	€4.00
ICED CARAMEL LATTE ⁽⁷⁾	€5.60
CHAI LATTE ⁽⁷⁾	€4.30
HOT CHOCOLATE ⁽⁷⁾	€4.10
+ MARSHMALLOWS	€0.70
KIDS HOT CHOCOLATE ⁽⁷⁾	€3.20
FLAVOURS/EXTRA SHOT/ SOYA ⁽⁶⁾ /ALMOND ^(8 - ALMOND) /OATMILK	€0.70
LYONS TEA	€3.40
SOLARIS HERBAL TEA	€3.90
IRISH COFFEE ⁽⁷⁾	€8.40

LOCAL SUPPLIERS

We are proud to support the following local suppliers: Uncle Matt's Farm, Galway Goat Farm goat's cheese, Moycullen Meats, Le Petit Délice, Musgraves Galway, Mary's Fish Galway and Gillgan's Farm.

Olive
Tree
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LIGHT BITES

SOUP OF THE DAY (1 - WHEAT, 7) €7.70
Served with our treacle bread

PIL PIL PRAWNS (2, 7, 1 - WHEAT) €15.50
Garlic butter + chilli + coriander + garlic ciabatta

WILDLANDS DOUGH BALLS (1 - WHEAT, 7) €7
Served with our own garlic butter

MUSSELS MARINIÈRE (1 - WHEAT, 14, 12, 7) €14.90
White wine + garlic + cream + onion + parsley + our treacle bread

CHICKEN WINGS (1 - WHEAT, 3, 7, 10) €11.70
With buffalo or bbq sauce + Cashel blue cheese dip

CHILI BEEF NACHOS (7, 9, 10) €12.80
House guacamole + salsa + sour cream + jalapenos + melted cheese

TOMATO + MOZZARELLA BRUSCHETTA €9.80
With garlic + basil oil (1 - WHEAT, 7) 

GOATS CHEESE BRUSCHETTA (1 - WHEAT, 7, 8) €10.50
Galway Goat Farm goat's cheese + caramelized red onion + our own pesto

HOMEMADE CHICKEN GOUJONS (1 - WHEAT, 7, 10) €10.50
Choice of roast garlic mayo or sweet chilli mayo dipping pot

LOADED FRIES (1 - WHEAT 3, 6, 7, 10) €9.20
House Fries + bacon lardons + white cheddar or shaved parmesan + homemade garlic aioli

SANDWICHES

SERVED UNTIL 4PM 
Served with our purple slaw

PULLED FREE RANGE ROAST CHICKEN €13.90
Gubbeen chorizo + cajun spices + roast peppers + red onion + mature cheddar on our firebrick focaccia (1 - WHEAT, 7, 10)

CONNEMARA SMOKED SALMON + CHILLI HUMMUS €13.90
On our treacle bread + dressed leaves + pickled red onion + dill + capers + pomegranate syrup (1 - WHEAT, 3, 4, 5, 10)

TOM'S ROAST OF THE DAY CIABATTA (1 - WHEAT, 7) €14.50
See today's carvery roast+ gravy dipping pot

VEGGIE MELT (1 - WHEAT, 7, 8, 10) €13.20
Galway Goat Farm goat's cheese + our basil pesto + hummus + roast Mediterranean veg on a toasted wrap 

THICK CUT HOUSE BAKED HAM + SMOKED APPLEWOOD MELT (1 - WHEAT, 7, 10) €12.60
On firebrick focaccia + spring onion + our tomato chutney

BIGGER BITES

THE CONNEMARA FRIED CHICKEN BURGER €19.10
Baby cos lettuce + tomato + garlic mayo on a brioche bun + house fries + sweet chili dip + purple slaw (1 - WHEAT, 3, 6, 7, 9, 10)

PAN FRIED SALMON FILLET (1 - WHEAT, 4, 6, 7, 12) €25.50
Chardonnay dill sauce + chorizo + baby potatoes wedges + tender stem broccoli

TOM'S ROAST OF THE DAY (7) €21.30
Served with all the trimmings. See specials board

AVAILABLE IN SMALLER PORTION €14.90

POLLO PESTO PASTA (1 - WHEAT, 3, 7, 8, 12) €19.80
Creamy pesto chicken + penne + spinach + red onion + pine nuts + parmesan + garlic bread



HOMEMADE 80Z GILLIGAN'S BEEF BURGER €21.20
Streaky bacon + smoked applewood cheese + gherkin + tomato on a brioche bun + house fries + tomato relish side (1 - WHEAT, 6, 7, 12)

CHICKEN + SWEET POTATO CURRY (1 - WHEAT, 2, 7) €19.90
Free range chicken + peppers + chickpeas + rice + firebrick garlic focaccia 

GOAT'S CHEESE + ROAST VEG SALAD €19.90
Galway Goat Farm goat's cheese + roasted beets, squash + sweet potato chunks with pear + pumpkin seeds + honey glazed pecans on raspberry balsamic glazed leaves + slice of homemade treacle bread (1 - WHEAT 7, 8, 10 - PEGAN)   

WILDLANDS FISH + CHIPS (1 - WHEAT, 4, 6, 7, 10) €21.30
Fresh beer battered fish of the day + house fries + minty peas + our own tartare

PAN-SEARED HEREFORD 80Z STEAK €31.50
Onions + home fries + Tom's peppercorn sauce or garlic butter (1 - WHEAT 6, 7)

VEGGIE CURRY (1 - WHEAT 2, 7) €17.60
Sweet potato + green peas + peppers + chickpeas + rice + garlic bread  


SIDES

FRIES (1 - WHEAT) €5.80
Triple cooked house fries + sea salt

OVEN BAKED GLUTEN FREE FRIES €5.80
Our house fries baked with sea salt, *15-minute cook time 

GARLIC FIREBRICK BREAD (1 - WHEAT, 7) €4.80
Add cheese (7) €1.20

HOUSE SIDE SALAD €4.80
Uncle Matt's leaves + seeds + pickles + house dressing

SEASONAL VEG €4.30 

NAPOLI FIREBRICK OVEN PIZZA

We cook all our pizzas fresh to order using our own 48 hour proven dough and a fusion of local + Italian ingredients
All pizzas are 12" on our special tomato sauce + mozzarella

1. MARGHERITA (1 - WHEAT, 7) €16.90
Mozzarella + tomato + basil oil

2. PEPPERONI (1 - WHEAT, 7) €18.50
Italian pepperoni + mozzarella + caramelised red onions + jalapeno + parmesan

3. SPICY NDUJA (1 - WHEAT, 7, 10) €18.30
Nduja sausage + jalapenos + rocket

4. VEGGIE (1 - WHEAT, 7, 8) €18.50
Galway Goat Farm goat's cheese + peppers + red onion + courgette + rocket + pesto drizzle

5. MEATY (1 - WHEAT, 7) €18.30
Gubbeen chorizo + house baked ham + cajun chicken + Italian pepperoni

6. PARMA (1 - WHEAT, 7) €18.50
Parma ham + buffalo mozzarella + rocket + parmesan + extra virgin olive oil

7. HAWAII (1 - WHEAT, 7) €18.30
House baked ham + mushroom + pineapple + truffle oil

8. GUBBEEN CHORIZO (1 - WHEAT, 7) €18.30
West Cork chorizo + mozzarella + mushroom + cracked pepper + rocket

9. CAJUN CHICKEN (1 - WHEAT, 7) €18.30
Slow roast pulled chicken + cajun spice + roast peppers + caramelised red onion

ADD EXTRA TOPPING €1.70

SWAP FOR GLUTEN FREE BASE €3.20 
All pizzas use gluten free ingredients

HOUSE DIPPING POTS

ROAST GARLIC MAYO (3, 10) €1.90

SWEET CHILLI MAYO (3, 10) €1.90

While we do our utmost to avoid cross-contamination, all items may contain traces of the allergens listed, including nuts and gluten. Please inform us of any allergens or dietary requirements on ordering.

ALLERGEN MENU GUIDE

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|----------------|-------------|---------------------------------|
| 1. GLUTEN | 6. SOYBEANS | 11. SESAME SEEDS |
| 2. CRUSTACEANS | 7. MILK | 12. SULPHUR DIOXIDE & SULPHITES |
| 3. EGGS | 8. NUTS | 13. LUPIN |
| 4. FISH | 9. CELERY | 14. MOLLUSCS |
| 5. PEANUTS | 10. MUSTARD | |

MARY'S DESSERTS

We make all our own desserts from scratch in-house

TODAY'S CHEESECAKE (1 - WHEAT, 3, 7) €8.50
With vanilla ice-cream + fresh cream

WARM FRUIT CRUMBLE (1 - WHEAT, 3, 7) €8.50
With vanilla ice-cream + fresh cream

WARM CHOCOLATE BROWNIE (3,7) €8.50
With vanilla ice-cream + fresh cream 

WILDLANDS CAKE OF THE DAY SLICE €7.40
With fresh cream (1 - WHEAT, 3, 7, 8 - ALMONDS, HAZELNUTS, WALNUTS)

SELECTION OF ICE-CREAM (3,7) €5.50
With chocolate or caramel sauce + marshmallows or sprinkles 

COCKTAIL CORNER

ESPRESSO MARTINI €14.50
Absolut Vanilla Vodka, Kahlua, FIXX Double Espresso & Sugar Syrup

OLD FASHIONED €14.50
Buffalo Trace Bourbon, Angostura Bitters, Orange Bitters & Sugar Syrup, garnished with an orange peel

PASSIONFRUIT MARTINI (3) €14.50
Absolute Vanilla Vodka, Absolute Mango Vodka, Lime Juice, Passion Fruit Syrup, Orange Juice, Egg White & a side of Prosecco

MARGARITA €14.00
Olmecca Altos Blanco Tequila, Triple Sec, Sugar Syrup & Lime Juice

CLASSIC MOJITO €14.00
Havana 3 year White Rum, Lime Juice, Sugar Syrup & Fresh mint, topped with Soda Water. Available in Passionfruit or Strawberry.

MOJITO (NON ALCOHOLIC) €10.00

PINK LADY €14.00
ABSOLUTE Raspberry Vodka, Lemon Juice, Cranberry Juice, Strawberry Syrup & Peach Bitters, topped with Soda Water

WILDLANDS BRAMBLE €14.00
Mici Gin, Lemon Juice, Crème de Mure & Sugar Syrup, topped with Soda Water

